

## **Pumpkin Cheese Muffins**

### **Ingredients:**

2½ cups of sugar  
1- 8 ounce package of Low-fat cream cheese  
½ cup margarine, softened  
2 tsps. baking soda  
1 tsp. cinnamon  
4 eggs  
1- 16 ounce can Pumpkin  
3½ cups of flour  
½ tsp. baking powder

### **Directions:**

Preheat oven to 350 degrees. Combine sugar, softened cream cheese and margarine, mixing until blended well. Add eggs, one at a time, mixing well after each addition. Blend in Pumpkin. Add combined dry ingredients, mixing just until moistened. (DO NOT OVER BLEND) Spoon into well greased or lined muffin pans. Bake for 30 to 40 minutes or until wooden toothpick inserted in the center of muffin comes out clean. Cool 10 minutes, then remove from the pan.

Makes 24 muffins.

Shelby Pitts

Anderson County

Senior - Bread & Cereal